



SAUVIGNON BLANC 2021

VITICULTURE

The vines are mostly planted on southeast-facing slopes in rich limy soil. They are all trellised, under micro-irrigation, and were established from 1983 - 1999.

WINEMAKING

The Sauvignon Blanc grapes are picked at different stages of ripeness in order to capture the green, grassy flavours of the earlier, 'greener' fruit and then, later, the more tropical flavours of the ripe fruit. In the cellar, the clean juice is inoculated with a specially cultivated wine yeast and cold-fermented in stainless steel tanks at 13 - 15 °Celsius until dry. After fermentation, the wine is left on the fine lees for as long as possible before bottling.

WINEMAKER'S COMMENTS

This Sauvignon Blanc expresses flavours of lemony zest, grapefruit and tropical fruits on the nose, which follows through on the palate. The pallet also reveals a hint of minerality and a well-balanced acidity that results in a crisp, long-lasting aftertaste. A fresh, fruity dry wine for everyday enjoyment.

FOOD PAIRING AND SERVING SUGGESTION

A perfect partner to any seafood, salads and light meals. Serve chilled (7 - 10°C).

WINE ANALYSIS

Residual Sugar:	4.2 g/l	Alcohol:	12.08%
Acidity:	7.2 g/l	PH:	3.10
VA:	0.61 g/l	Total Extract:	26.6 g/l
Total SO ² :	122 mg/l	Free SO ² :	35 mg/l

PACKAGING DETAILS

Bottle volume:	3L	Case size:	4x 3L
Pallet size:	15x4 / layer		
Case weight:	13.00kg		
Closure:			

EAN 4x3L Case Barcode: 6009673830987

